

APPETIZERS & SALADS

Scallop Tataki \$26

Seared Scallops, Ponzu, Pickled Daikon, Microgreens.

Garlic Butter Prawns \$18.95

Served with Toasted Ciabatta.

Crispy Calamari \$17.95

Lightly Battered Calamari, Togarashi Seasoning, Spicy Yuzu Aioli.

Beef Carpaccio \$20

Thinly sliced beef tenderloin drizzled with truffle oil, garnished with arugula, shaved Parmesan, and capers, finished with citrus aioli

Seared Ahi Tuna - \$24

Sesame-Crusted Tuna, Soy Reduction, Wasabi Aioli, Pickled Ginger.

Classic Caesar Salad \$18

Romaine, Reggiano, Crispy Capers, Garlic Croutons, Creamy Caesar Dressing. Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12

Salt-Roasted Beet Salad \$15

Arugula, Feta, Balsamic Reduction, Olive Oil.

Harrison House Salad \$16

Field Greens, Tomato, Cucumber, Pickled Onion, House Vinaigrette, Strawberries, Pecan, Goat Cheese. Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12

Soup of the Day \$15

Prepared fresh each day using the finest seasonal ingredients.

Please ask your server for today's handcrafted selection



FROM THE GRILL

Copper Room Platter For 2 \$145

Beef tenderloin, Lobster Tail and Garlic shrimp Madagascar peppercorn sauce, Yukon mash, seasonal vegetables

Beef Tenderloin \$72

Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables.

Add Garlic Butter Shrimp +12 | Add Lobster Tail +35

New York Striploin \$58

10 oz AAA Strip, Blue Cheese Butter, Roasted Potatoes, Vegetables. Add Cajun Shrimp +12 | Add Lobster Tail +35

Roasted Chicken Breast Supreme \$30

Garlic Mashed Potatoes, Seasonal Vegetables, Mushroom Sauce.

Steak Sandwich \$31

6 oz Striploin, Garlic Toast, Crispy Onions. House Salad or Fries

Grilled Portobello Mushroom Bowl \$28

Quinoa, Hummus, Lemon Vinaigrette, Kale, Cucumber, Cherry Tomatoes, Avocado, Grilled Portobello Mushrooms, Pumpkin Seeds

FROM THE PAN

Cajun Shrimp Alfredo \$28

Creamy Fettuccine, Cajun-Spiced Prawns, Parmesan, Garlic Bread.

Baked Cannelloni \$26

Ricotta-Stuffed Pasta, Rosé Sauce, baked with Mozzarella.

Pan-Seared Salmon \$39.95

Lemon Dill Butter, Rice Pilaf, Seasonal Vegetables.